WSET Level 3 Award in Wines

A world of knowledge

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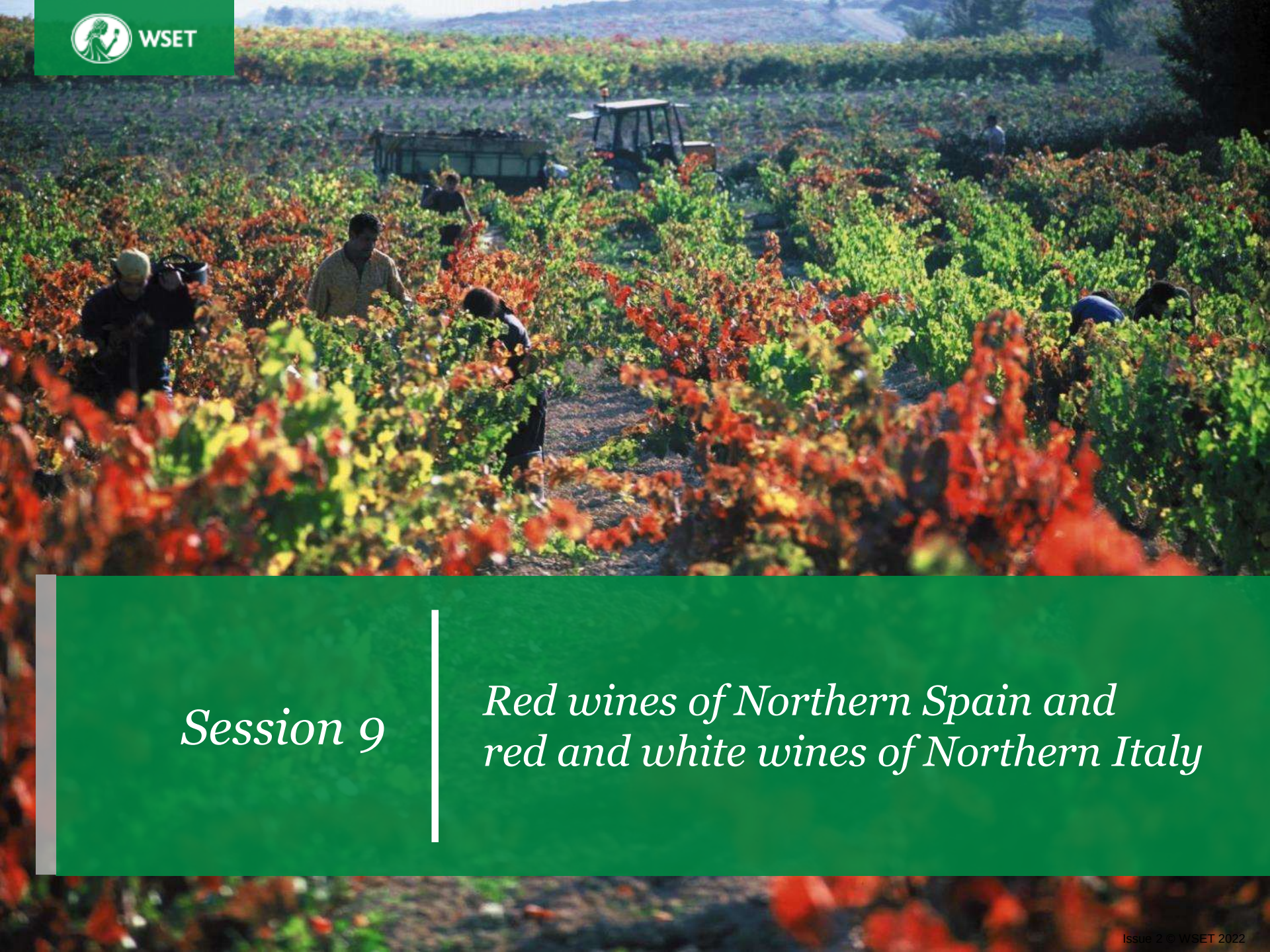

Session 9

Red wines of Northern Spain and red and white wines of Northern Italy

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Key black grape varieties of northern Spain

Spanish varieties	*Other varieties*
• Tempranillo • Garnacha (Grenache) • Cariñena/ Mazuelo (Carignan) • Graciano • Mencía	• Cabernet Sauvignon • Merlot

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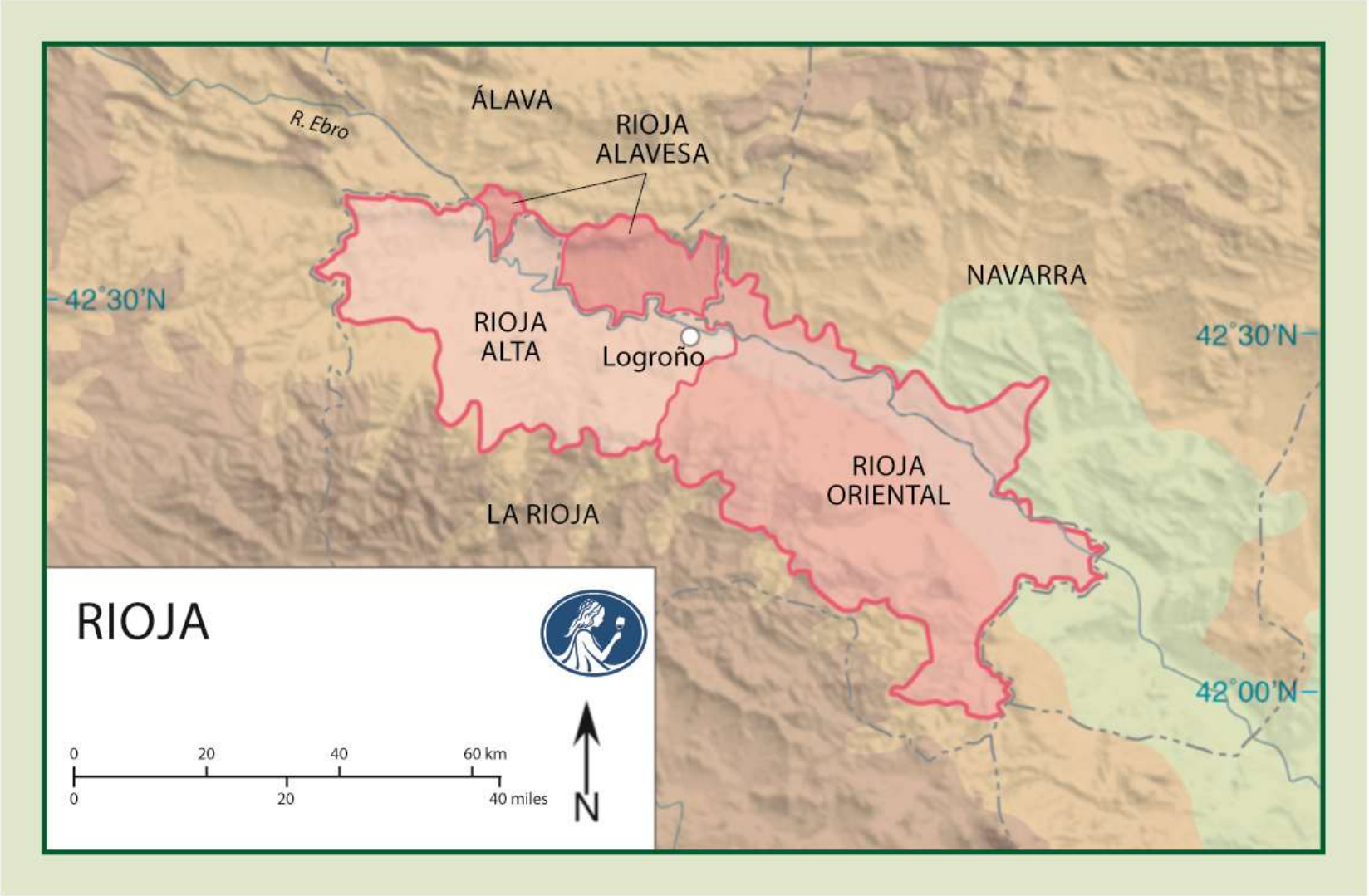
Key regions of northern Spain

Rioja


ÁLAVA
R. Ebro
RIOJA ALAVESA
NAVARRA
42°30'N
RIOJA ALTA
Logroño
42°30'N
RIOJA ORIENTAL
LA RIOJA
42°00'N
RIOJA
0
20
40
60 km
0
20
40 miles
N

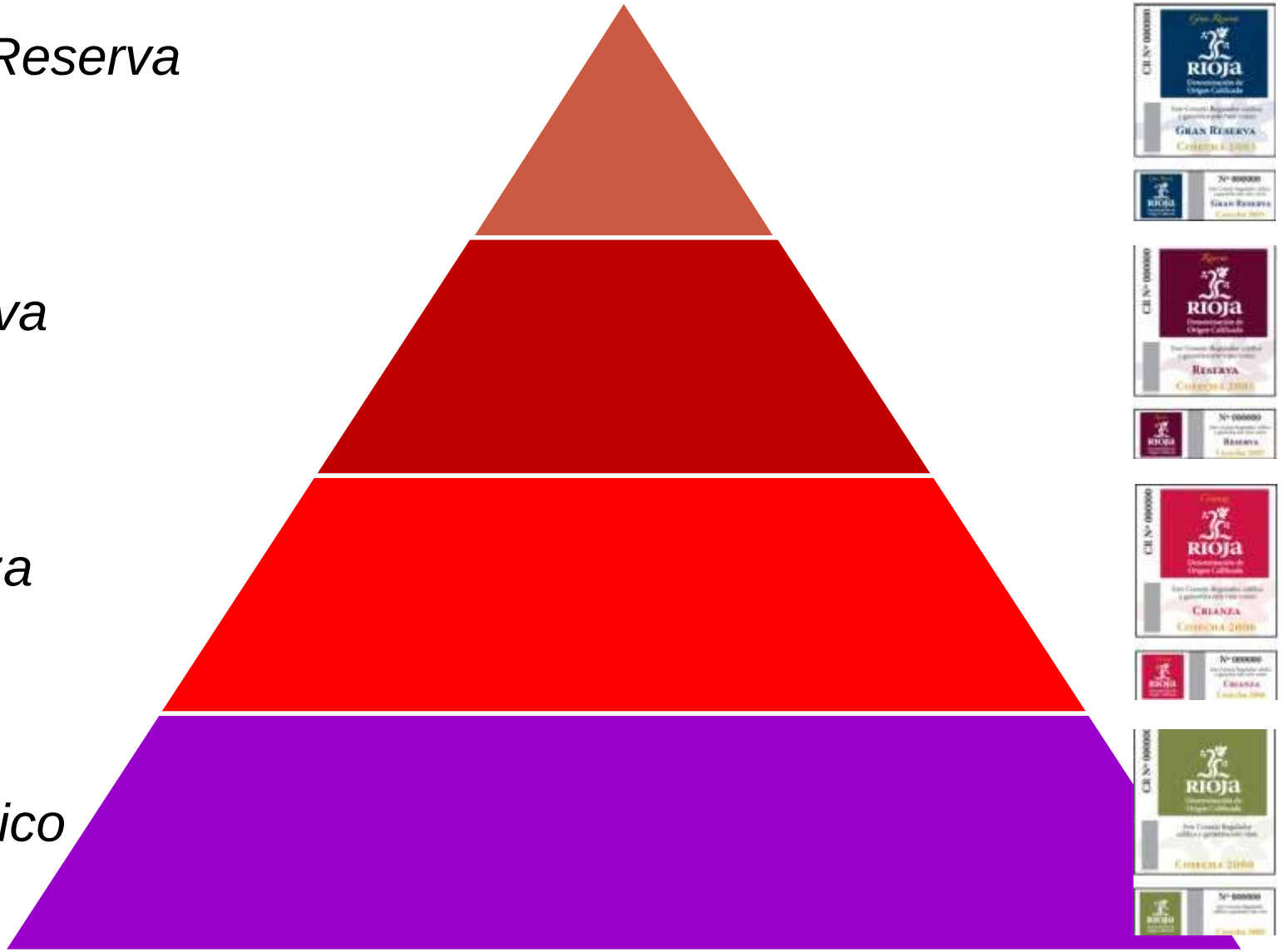
Styles of red Rioja

Gran Reserva

Reserva

Crianza

Genérico



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Key regions of northern Spain

Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

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Systematic Approach to Tasting

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	
Primary	
Secondary	
Tertiary	
Finish	short – medium(-) – medium – medium(+) – long

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Systematic Approach to Tasting

CONCLUSIONS ASSESSMENT OF QUALITY				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

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ITALY
0 50 100 150 200 250 300 km
0 50 100 150 200 miles
N
SWITZERLAND
AUSTRIA
SLOVENIA
CROATIA
BOSNIA-HERZEGOVINA
FRANCE
ALGERIA
TUNISIA
ALPS
TRENTINO-ALTO ADIGE
FRIULI-VENEZIA GIULIA
VALLE D'AOSTA
LOMBARDY
VENETO
Turin
Milan
Venice
PIEMONTE
Genova
EMILIA-ROMAGNA
LIGURIA
Florence
TUSCANY
MARCHE
UMBRIA
ADRIATIC SEA
ABRUZZO
Rome
LAZIO
MOLISE
CAMPANIA
Naples
PUGLIA
BASILICATA
SARDINIA
TYRRHENIAN SEA
CALABRIA
Palermo
SICILY
45°N
40°N

Key grape varieties of north-west Italy

Black grapes	*White grapes*
• Nebbiolo • Barbera • Dolcetto	• Cortese

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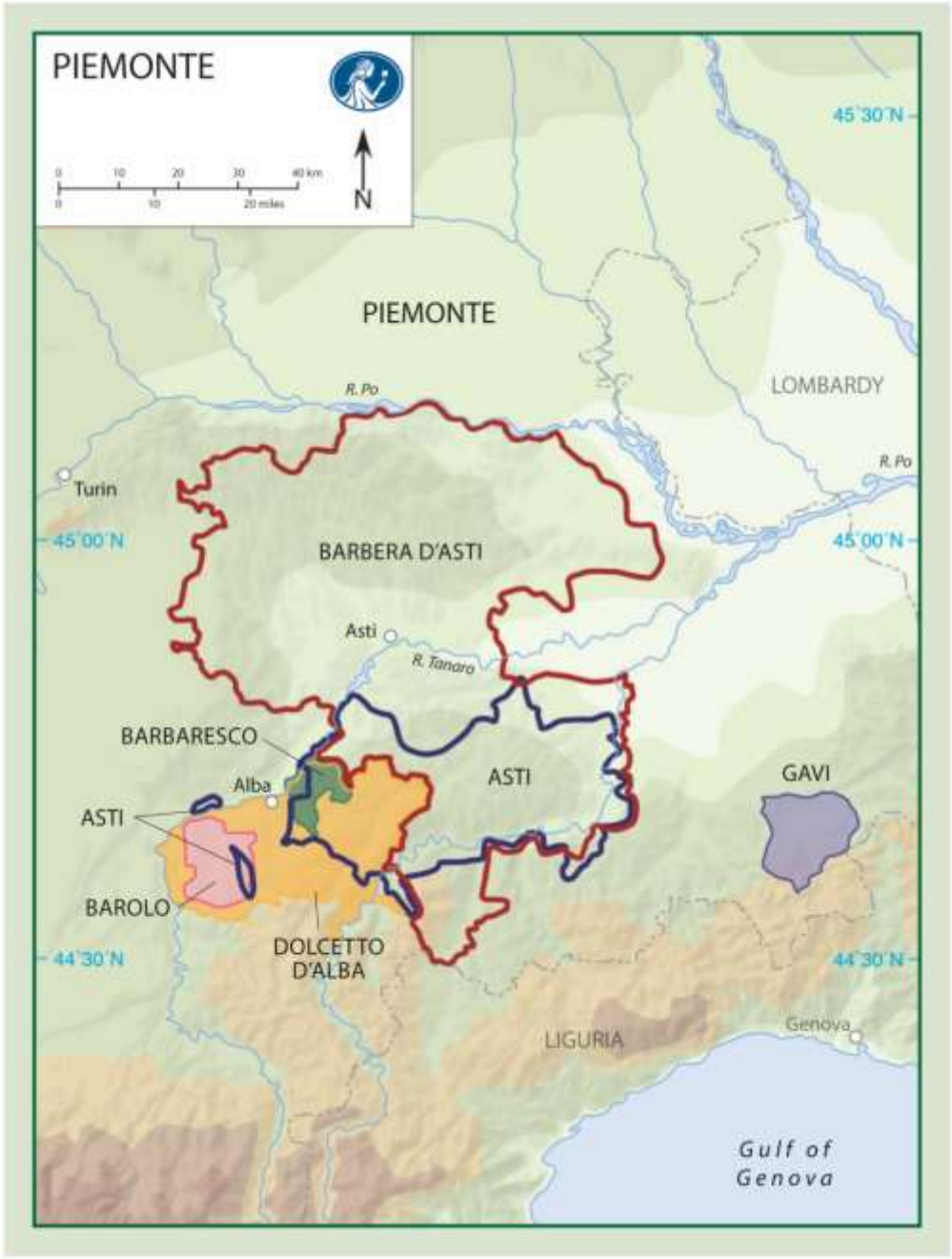
PIEMONTE
0 10 20 30 40 km
0 10 20 miles
N
PIEMONTE
LOMBARDY
R. Po
R. Po
Turin
45°30'N
45°00'N
45°00'N
BARBERA D'ASTI
Asti
R. Tanaro
BARBARESCO
Alba
ASTI
ASTI
GAVI
BAROLO
DOLCETTO D'ALBA
44°30'N
44°30'N
LIGURIA
Genova
Gulf of Genova

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Key grape varieties of North East Italy

Black grapes	*White grapes*
• Corvina • Merlot	• Pinot Grigio • Garganega • Chardonnay

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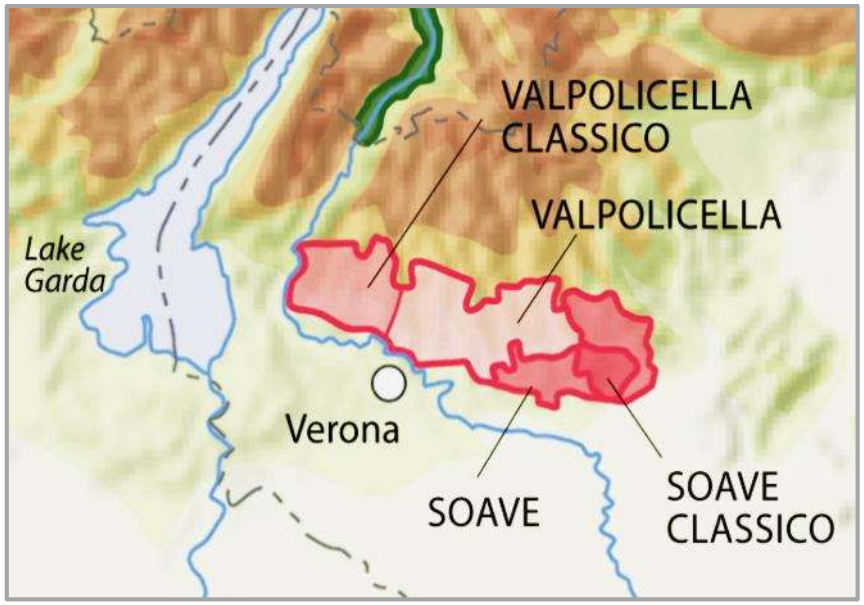
North East Italy

Passito Wines

- Amarone della Valpolicella
- Recioto della Valpolicella
- Valpolicella Ripasso



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